

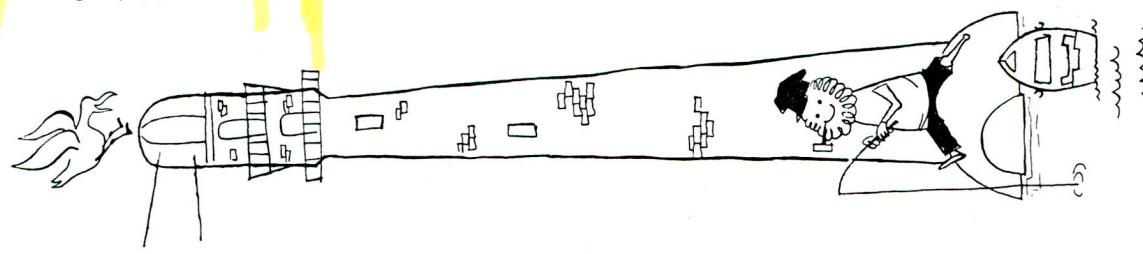
Skipper's Seafood

This may not at first seem apropos, but I can't get over the fact that in Wenatchee, the Apple Capital of the world, there is no restaurant famous for its apple pie.

Until 1936 when Skipper's came into existence, there was no restaurant in Seattle famous for the seafood that abounds in this area. Skipper's took advantage of one major factor: Every day that food of the sea is out of its original habitat, it loses flavor.

Twenty-one years later they still are following the same policy that made them an overnight hit in the city of Seattle and in the Pacific Northwest. Fresh seafood not only is brought in daily; in some instances, it is brought in several times a day. Everything is cooked to order. It is cooked by 5-6 expert women cooks because the management feels the women can do a better job of bringing out the delicate flavors. Very little breading, very little oil is used in the cooking process. Too often, when seafood emerges from the deep fat in thick batter, you can't tell whether it's cod or crab legs. It is their pride at Skipper's that the various dishes are cooked so tenderly you can make the distinctions between them easily.

Three of the women cooks have been with Skipper's since the day it opened . . . 80% of the employees have been there ten years or more, which is something of a distinction all by itself.



tive young men, Allen Rotman and Royal Frew, who alternate weeks as your Skipper-host. They are well aware, as is any experienced restaurateur in the seafood specialty line, that there are people who just plain don't like seafood. But they approach the problem with a whimsical touch. Instead of trying to make their restaurant all things to all people they have a "SHH-HHH (Confidential)" on the menu and offer a huge New York cut of steak or center cut of ham.

Our two skippers shoot for and hit the mark of a jolly, care-free atmosphere with such projects as free Irish stew from noon until 5 p.m. on St. Patrick's Day . . . Frew takes a turn at the organ in the Sea Shanty lounge when the customers call for it although ordinarily a professional musician provides that source of entertainment. Rotman is handy with the easel and you'll find your menu was designed by him.

They have one main objective and they work at it constantly: The presentation of our regional seafoods in a plain, well-cooked fresh manner. They don't believe that heavy desserts fit into the picture . . . took a long lead off first base and removed most desserts from the menu. You'll find dandy cheesecake, though.

Look for Skipper "originals" . . . they're starred on your menu. Also pause to enjoy the nautical theme throughout . . . from the light-house as you enter . . . the charts on the tables . . . to the beautiful, authentic ship models 208 Elliott W. Murdoch 8686 Monday thru Friday 11 am to 1 am Sat., 11 am to 2 am Sun., 11 am to 10:30 pm Cocktails Organ music

The two "Skippers" are a couple of imagination.